



Peach Cobbler

Here's a simple way to prepare a delicious Peach Cobbler. Pop this in the oven right before sitting down to dinner... Your family will thank you!

You'll Need:

- 3 cups fresh sliced peaches or one 20oz bag of frozen peach slices
- 1/3 cup + 1/2 cup white sugar
- 1 cup + 2 Tbsp flour
- 1/2 tsp vanilla
- 1 1/2 tsp baking powder
- 1/2 tsp salt
- 1/4 tsp cinnamon
- 1/2 cup milk
- 1/3 cup softened butter

To Prepare:

In a medium bowl, add the peaches, 1/3 cup sugar, 2 Tbsp flour and vanilla. Mix well. Spoon peaches into a greased 1 1/2 quart round baking dish.

Now, in the same bowl, prepare a cobbler topping by adding 1 cup flour, 1/2 cup sugar, baking powder, salt and cinnamon. Stir to mix well, then add milk and softened butter and continue mixing until all ingredients are well-blended. This makes quite a thick dough-like batter which is then spooned over the peaches.

Bake, uncovered at 350F, for 1 to 1 1/2 hours until the top is lightly browned and cobbler topping is cooked throughout. Note that if you have used frozen peaches, it may take longer to bake since the frozen peaches will chill the cobbler topping! Serve hot with fresh whipped cream or vanilla ice cream.



Serves 6. Nutritional Information Per Serving: 336 cal, 11g fat (7g sat), 29mg chol, 340mg sodium, 57g carb, 2g fiber, 4g protein. (Nutritionals are for Peach Cobbler only)

Nutrition Notes: Enjoy! Although this isn't super low in fat or calories, it is fruit filled... (always an optimist! ☺)

Tip: This recipe is so easily modified. Throw in some blueberries, raspberries or even sliced bananas. Or substitute apples, strawberries, nectarines or any combination of your favorite fruit for the peaches.

Dinner Party Tip: You can also prepare this in individual ramekin dishes. Pop the ramekins in the oven while you sit down to eat with your guests!

Dinner Done!

Tampa – Brandon – Centreville, VA

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